



*This wine is 100% Organic /  
Biodynamic as certified by  
Australian Certified Organic.*

## 2012 KALLESKE MOPPA SHIRAZ

In 1853 our Kalleske farm and vineyard was established at Moppa, a small sub-district of Greenock in the Barossa's North-West. The Moppa district was a flourishing settlement of pioneering farming families and gold miners. There were few schools in the region, so local parents established the Moppa Public School in 1873 to give their children a formal education. Located on our Kalleske property, generations of the Kalleske family attended this school until its closure in 1935. Sourced entirely from our Kalleske Moppa vineyard, a trace of Viognier and Petit Verdot has been added to this Shiraz giving it a contemporary edge. This is a genuine hand made wine that's been grown, vintaged and matured on our Kalleske estate at Greenock in the North-Western Barossa.

### GROWING SEASON

Vintage 2012 was a fantastic year. The wines from 2012 are outstanding and up there with 2010 and 2002 as the best wines to come out of our Kalleske winery. Vintage 2012 began with a good growing season of moderate rainfall and normal temperatures. Summer and Autumn were perfect with generally warm sunny days and only a few heat periods but nothing extreme. The weather was generally dry with an occasional shower of rain refreshing the vines. The perfect mid-high 20s weather ensured the grapes ripened steadily and evenly producing outstanding quality.

### VINEYARD

Moppa is predominantly Shiraz with a trace of Petit Verdot (10%) and Viognier (5%) blended in for added complexity. Grapes are from ten different blocks on the Kalleske's organic farm, with the oldest of these blocks planted in 1961. The vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for these varieties.

### WINEMAKING

The Shiraz was harvested in numerous batches from February 24th to March 30th. The Viognier was harvested on March 12th and co-fermented with a portion of Shiraz. The Petit Verdot is a late ripener and was harvested on April 11th. All batches were wild fermented in open top fermenters with hand pumpovers twice a day during fermentation. After 7 to 14 days on skins the fermented grapes were traditionally pressed. The wine was aged in hogshead barrels for eighteen months. Approximately 25% new French, American, Hungarian and Russian oak was used with the balance seasoned barrels. On completion of maturation, a small portion of Petit Verdot and Shiraz/Viognier was blended for added complexity.

### TASTING NOTES

Moppa Shiraz is deep purple-red in colour. It is bright and fragrant with lifted aromatics of musk, blueberry, milk chocolate, potpourri and cinnamon spice. The palate is full bodied, juicy and bursting with plenty of red and black fruits. It is complex with subtle background barrel ferment characters and smooth natural tannins adding stylish structure. Harmonious in balance this is a very easy drinking but intensely flavoured and deep Shiraz. Rich and opulent the wine finishes with pure fruit and lengthy integrated tannins. Moppa 2012 is an expressive wine that can be enjoyed now or will cellar well in the medium to long term.